

FARM, GARDEN AND HOUSEHOLD.

Domestic Bills.
The Story of the Schooner Jefferson Borden—Sailors Driven to Mutiny by their Officers.

The New York Times has the following interesting article on sailors and their treatment, naming the case of the Jefferson Borden as an example:

The crew of the American schooner Jefferson Borden, which recently put into Abenaki Bay, days after a voyage of nine days, in crossing the Atlantic, have signed a statement that they were cruelly treated by the captain; that they were not supplied with sufficient food; that their wages were kept from them, and that in their opinion the mutiny which made the name of the Jefferson Borden notorious was caused by the brutal conduct of their captain.

The Pope has handed to the Bavarian Ambassador at the Vatican a protest against the violation by Bavaria of the concordat by the enactment of the civil marriage law. The Bavarian government does not intend to notice the protest. A dispatch from the seat of the Habsburgian states that over three hundred soldiers have been frozen to death near Doua, and many are in hospital from frost bite. Hamil, the czarman, is dead.

Antria is calling out her reserve troops and the signs point to the occupation of Cuba, by the Austrians multiply, and the place where the troops are to cross the Unas are already fixed. Series of disturbances occurred at the place of the miners' strike, at Charleroi, Belgium. The miners were obliged to interfere, and several persons were killed or wounded. A battalion of guards went to the scene of the trouble. Burgess, colored, confined in Baton Rouge (La.) jail for killing a white man, was hanged by a mob.

The Prince of Wales arrived at Delhi on his tour through India. . . . When the Egyptians occupied the Zanzibarian town of Brava, the soldiers obstructed the way of Mr. Kirk, the British consul, and the Egyptian officer in command refused to apologize, whereupon Mr. Kirk ordered up the English man-of-war *Theasis*, and threatened to bombard the town if an apology was not forthcoming before a specified time. The Egyptian officer resolved, an hour before the expiration of the time, that the *Theasis* was already cleared for action.

It is unfortunate, true, that the sailors who are sold by American shipping masters to American captains are far more degraded and brutalized than were the most wretched of the slaves in the Louisiana sugar fields. But however capable of murder and robbery a sailor in the Atlantic trade may be, he is perfectly aware that unsuccessful mutiny means death from the captain's cutlass as to that of the original mutiny.

The German government has determined to liberate Cardinal Leopoldskirch unconditionally at the expiration of his term of imprisonment, but he will be closely watched, and again assigned if he infringes the ecclesiastical laws.

Antoine Martens, a cigar dealer of New York, became jealous of a man named Rogers, who was somewhat attentive to Mrs. Martens, and returning from the street one evening and finding Rogers in their living room back of the store, drew a pistol and fired at him four times, mortally wounding him.

Martens then blew his own brains out. . . . The jury in the trial of Geo. D. Lord for alleged fraud at Buffalo, N. Y., reported that they could not agree, and were accordingly discharged.

Chas. O'Connor, the noted lawyer, who has been repeatedly given up by his physician, is now able to move about in his room by a cane, and will undoubtedly recover.

The New Hampshire Democratic convention nominated Hon. Daniel Tracy for governor. The resolutions declare that the issues of war and of the importance of the Union are the pipe that runs along the back bone which tints so easily. It may be dusted lightly with flour and pepper every day while hanging, which can be washed off previous to roasting. Most of the loose fat should be cut off. Roast before a rather quick fire to concentrate the juice of the joint. About two hours is the time of cooking, unless the saddle is very large.

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A long, thin, wooden knife will do for cutting the curds. A gallon of milk, wine measure, will make nearly a pound of cheese; or if the milk is weighed, ten pounds will make one of these cheeses, and thus the weight of the cheese may be calculated from the quantity of milk in the tub.

Small Potatoes for Seed.

Says correspondent: I have made an experiment the past season, the result of which, I think, explodes the theory that small potatoes can only return a small crop of small potatoes when seed planted under our burning July sun is sure to rot, while the use of large whole potatoes involves considerable expense.

A square of ground containing 2,500 square feet, from which a crop of cauliflower had recently been taken, was prepared and planted July 12 with white-pea-cobulous. Few of them, if any, were larger than pigeon's eggs.

As it was, the case was, even with the best seed, some failed to get up, and only per cent. The plants began to show themselves early in August, at which time heavy rains set in and so continually saturated the soil that no working was possible until September 5. Then a plow was run through the rows and a dress out of the soil was given them. Soon after the vines so covered the ground that further cultivation was impossible. The patch was harvested October 30. The product was a fraction over twenty bushels of the largest and finest potatoes ever grown in this section. With the exception of two and a half pecks of small potatoes, about the size of the seed, all are large. Fully one-half average one pound each.

The remainder are of full marketable size, and fine appearance. This yield is at the rate of 350 bushels per acre. A heavy coat of barnyard manure was applied to the previous crop, but no additional fertilizer was used.

A Glance at the Squaws.

An Omaha letter describes the Indian squaws as exceedingly interesting to visitors to the agencies in that region. Their faces are more oval-shaped than the American Indian, and of expression. They wear their coal-black hair in two braids hanging down on either side of their heads. Their eyes are large, almond-shaped, and something of a brown, sparkling and merry. Large holes are cut in the upper and lower parts of the ear. In these holes are fastened large brass rings, to which are attached turquoise beads, divided into five or ten longitudinal sections. On the end of each section is a handsewn portion of a mother-of-pearl shell. A necklace of the same material, and fashioned in the same manner, is worn about the neck.

THE AMERICAN SAILOR.

Items of Interest from Home and Abroad.

POTATO BALLS.—Mash, roll up with yolk of egg and a little flour, and fry them in oil droppings, or brown them.

TAUSERS.—Boil them in salt and water, with a piece of butter; saute them with melted butter, seasoning them with nutmeg.

INGRE FOR CAKE.—To the white of one egg, beaten to a froth, add nine table-spoonsful of powdered sugar and one teaspooonful of corn starch.

ROAST PARTRIDGES.—Clean, truss, and stuff the birds as you do chickens; roast at a hot fire; sprinkle with salt and pepper, with a little flour on the board to roll out.

TEA BISCUIT.—Three pints of flour, with three full teaspooonsfuls of baking powder, one teaspooonful of salt, and two teaspooonsfuls of powdered sugar; mix together well; then make a soft dough with sweet milk or water; put but little flour on the board to roll out.

CORN BREAD.—Three cups Indian (yellow) meal, one cup wheat flour, two teaspooonsfuls of corn meal, one teaspooonful of bacon fat; mix together, add a soft dough with sweet milk or water; put but little flour on the board to roll out.

BRAD SAUCER.—Put grated bread crumbs into a small saucer, and pour a little of the liquor in which fowl, mutton, or veal has been boiled over this; when it has soaked, simmers with it, sliced onion, white peppercorns, salt, and mace; take out the onions and pepper, and add cream or melted butter.

CANNED PUDDING.—Boil a pint of cream with a bit of lemon peel and some fine sugar, and pour it hot over a half-pound of crumbled newly baked Savoy cake in a basin; cover the dish; when the cream is soaked up, add the yolks and whites of eight eggs separately well whisked; bake the pudding and serve with custard sauce; stoned dates may be added, as well as raisins, grated citron, and almonds.

SADDLES OF MUTTON ROASTED.—Mutton intended for roasting may be kept longer than, or longer, for boiling, as the color of the importance of the cut of the meat which runs along the back bone which tints so easily. It may be dusted lightly with flour and pepper every day while hanging, which can be washed off previous to roasting. Most of the loose fat should be cut off. Roast before a rather quick fire to concentrate the juice of the joint. About two hours is the time of cooking, unless the saddle is very large.

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